

# LPKS Baltic Berry Gardens

# Product Specification and Declaration on Food Safety Dated : VL - 27 / 2023 Reviewed: 05.12.2024.

Product name	QUINCE PUREE
Binomial name	Chaenomeles japonica
Ingredients	Japanese quince fruits
Production type	Pre-frozen fruits are thawed in heat up to +80 ° C
Country of origin	Latvia
Origin of raw materials	Latvia
Produced	Latvia
Packed	Latvia
Tara	LDPE 200L bag
GMO	The product is not produced from genetically modified organisms (GMOs) and does not contain "GMOs"
Allergens	The product does not contain allergens
Food additives	The product contains food additive
	E202 Does not contain food
	flavourings
Organic certificate number	LV-BIO-02

### ENERGY AND NUTRITIONAL VALUE

100 g product contains:	
Calories kcal / kJ	39 /
	162
Fat, g	0.13
incl. saturated fatty acids	0.00
Carbohydrates (g)	5.0
incl. sugars	2,9
Protein (g)	0.4
Salt(g)	0.005

#### **ORGANOLEPTIC INDICATORS**

Appearance	Brownish-yellow, opaque puree
Taste	Taste characteristic of japanese quince fruit
Smell	Odor characteristic of japanese quince fruit

# PHYSICAL AND CHEMICAL CHARACTERISTICS:

Soluble solids content, Brix °	6-9,5
рН	Not
	specified
Preservative g/kg	1g per 1kg

# MICROBIOLOGICAL INDICATORS:

Mesophilic aerobic and optional anaerobic micro-organisms, CFU / 1 ml	Not allowed
Number of molds and yeasts CFU/ml	Not
	allowed
Patulin content µg/kg	<50

SAFETY CRITERIA		
	<ul> <li>Commission Regulation (EU) No 1258/2011 of 2 December 2011 amending Regulation (EC) No 1260/1999 establishing the Community Customs Code. Amending Regulation (EC) No 1881/2006 as regards maximum levels for nitrates in foodstuffs</li> </ul>	

# **PACKAGING:**

Description	Metal drum, LDPE Bag
Capacity	200kg Netto
Origin	Made in EU
Safety criteria	The packaging shall be food contact safe and shall comply with the
	following requirements:
	1.) Regulation (EC) No 1935/2004 of the European Parliament and of the
	Council of 27 October 2004 on materials and articles intended to come
	into contact with food
	2.) Commission Regulation (EU) No 14/2011 of 14 January 10/2011 on
	plastic materials and articles intended to come into contact with food

Storage conditions	Unopened packaging:
and expiry date	- in a dry place, - +2 to +6°C. Valid for 12 months.
	After opening:
	- in a dry place - $+2$ to $+6$ °C. Use within 5 days.
Labeling	The package has a label with the following information in English:
	Product name / Seller name / Netto/ Batch, LOT / Production data /
	Best before data / Storage info

Approved by :

Company name \_\_\_\_\_

Stamp \_\_\_\_\_

Signature \_\_\_\_\_



